



## IMMORTAL ESTATE 2019 SLOPE

### VINEYARD

The Hidden Ridge Vineyard lies within an enclosed valley on steep mountainside slopes with primarily eastern and southern exposures at elevations ranging from 1100 to 1700 feet. The soils are a complex mixture of uplifted alluvium and decomposed volcanic material typical of the Mayacamas Range and vary throughout the vineyard. The vineyard is on steep terraced slopes. The lean soils and steep slopes naturally limit vine vigor and give remarkably small-berried fruit. Although the vineyard is usually above the fog and sees warm days, the site is protected from inland heat and receives ocean cooling from early morning and late afternoon breezes that maintain our moderate growing temperatures to somewhat cooler than Spring Mountain directly to the east. The extended growing day at moderate temperatures gives the fruit well-developed tannins and rich texture yet preserves the complex fruit characters and natural acidity lost in warmer locations.

### VINTAGE

The 2019 growing year began with moderate late Winter and early Spring rains, a relief in perpetual drought struck California. While the rains supply our water, in the late Spring they can inhibit flowering and fruit set, reducing the crop. While we avoided any significant losses, a few heavier rains in May enhanced vine vigor, necessitating extra work managing the canopy to ensure adequately exposed, well-ripened fruit. The weather warmed in June and held steady and warm, with a few modest heat spikes in August, September, and October. These moderate heat help drive development and limit berry size, ultimately aiding concentration. The 2019 vintage is very reminiscent of those a decade earlier, showcasing ripe fruit with well-ripened seeds and skins providing abundant color, flavor, texture, and balance.

### WINEMAKING

Vineyard blocks were selected for harvest by taste, selecting subsections of rows for any harvest day. The vineyard was harvested into nine lots over eleven days, responding to the varying development of different aspects, elevations, and rootstocks. Hand harvested and meticulously sorted; the fruit was allowed to cold soak prior to fermentation and further post-fermentation maceration on the skins for 27 to 41 days, depending on the lot. Individual barrels from lots were selected for the final blend. These wines have been racked three times during elevage and bottled unfiltered in May of 2022.

## **TASTING NOTES**

Our 2019 Slope is rich with dark brambly fruit framed by sweet spices, coffee, and chocolate, all carried on a supple yet dense palate. As the wine opens, it reveals layers of flavor: raspberry leaf, blueberry, lavender, and spice cake, completed by blackberry, hibiscus, black tea, muscovado sugar, and espresso. While the mountainside tannins provide a dense framework to carry the wine, they are well-ripened, supple, and relax into velvet with decanting. Accessible in its youth, it will continue to evolve for decades. Drink 2025 – 2040.

Varietal Composition:	98% Cabernet Sauvignon 2% Petit Verdot
Vineyard:	Immortal Estate Vineyard
Production:	2,100 cases, 420 magnums
Bottling date:	5/4/22-5/5/22
Harvest:	October 17, 19, 24, 25, 26, 27
Bottling:	pH 3.80
	TA 6.9
	RS 1.3g/L
	ABV 14.9